

## Appetizers

**MOZZARELLA IN CARROZZA (CHEESE STICKS) 12**

FRESH MOZZARELLA , BASIL, ITALIAN BREAD, HOUSE MADE MARINARA

**SPINACH & ARTICHOKE DIP 14**

TORTILLA CHIPS, ROASTED POBLANO SALSA, SOUR CREAM

**CALLE OCHO QUESADILLA DUO\* 12**

ADOBO CHICKEN, BRAISED BRISKET, CHIHUAHUA CHEESE, CHIPOTLE CREME, AVOCADO, SWEET CORN SALSA

**CHOPHOUSE CHEESE DIP\* 14**

CHIHUAHUA &amp; AMERICAN CHEESES, CHUCK, CHORIZO, CORN CHIPS, FLOUR TORTILLA

**STREET TACOS 15**

BRAISED SKIRT STEAK , CORN TORTILLAS, ONIONS, CILANTRO

**LEMON PEPPER WING 16**

10 WINGS SERVED WITH CELERY CARROTS, RANCH

## Soup of the Day

**SATURDAY: TEXAS CHILI\* 8**

NO BEANS, RIBEYE , FILET , TOMATOS, TOPPED WITH SOUR CREAM, CHEDDAR CHEESE , AND JALAPENOS

**SUNDAY: CHICKEN CORN CHOWDER 7**

ROASTED CHICKEN, YELLOW CORN, POTATOES, ONION, HEAVY CREAM

## Salads

add \*Grilled Chicken Breast: +7 - \*Shrimp: +9 - \*Tuna: +10  
\*Salmon: +9 - \*Tuscan Steak +14**\*SEARED TUNA 19**

#1 AHI TUNA, ICEBERG, ROMAINE, FIELD GREENS, PINEAPPLE, AVOCADO, GINGER VINAIGRETTE, CANDIED GINGER, WASABI

**\*KEY LIME CAESAR 8**

ROMAINE, PARMESAN CHEESE, CROUTONS

**ELEVATION ICEBERG WEDGE 8**

ICEBERG, APPLEWOOD BACON, TOMATOES, SWEET ONION, PEPPERCORN PARMESAN RANCH

## Pasta &amp; Handhelds

**FRENCH DIP GRILLED CHEESE: 19**

RIBEYE, CHUCK, FILET BLEND, JACK CHEESE, ONIONS, TEXAS TOAST, HORSERADISH SAUCE AND AUJUS ON SIDE

**BACON AND CHEESE BURGER\* 21**

BLEND OF GROUND CHUCK, BRISKET, FILET MIGNON, APPLE-WOOD BACON, CHEDDAR CHEESE, BRIOCHE BUN, FRIES

**CAJUN CHICKEN PASTA\* 19**

BLACKENED CHICKEN, GREEN ONION, TOMATOES, RED AND GREEN PEPPERS, RED ONION, CREAMY ORLEANS SAUCE, PENNE PASTA

## Specialties

**TERIYAKI SALMON\* 22**

8OZ GRILLED SALMON FILET, TERIYAKI GINGER CREAM SAUCE SERVED WITH CREAMY STONEGROUND GRITS

**STEAK FRITES\* 25**

8OZ SEASONED STEAK WOOD-GRILLED AND SERVED WITH FRIES

**COUNTRY FRIED CHICKEN\* 20**

CHICKEN THIGH CUTLETE , BREADED AND FRIED SERVED WITH MASHED POTATOS AND GRAVY

**CHOPPED STEAK\* 20**

12OZ OF FRESHLY GROUND FILET, RIBEYE, AND CHUCK, SAUTÉED WITH ONIONS ROASTED GARLIC MASHED POTATOES

## Breakfast

**BREAKFAST BURRITO 12**

APPLEWOOD BACON, JACK CHEESE, SCRAMBLED EGG, DICED JALAPENO, TOPPED WITH HOUSE MADE CHEESE SAUCE, HASHBROWNS

**BRISKET & EGGS\* 15**

SCRAMBLED EGGS, BRISKET, HASHBROWNS, FLOUR TORTILLAS, PICO DE GALLO

**EL JEFE 13**

SPICY TOMATILLO SAUCE ATOP CRISPY HASH BROWNS, SUCCULENT ROASTED PORK, PERFECTLY POACHED EGGS, AND DRIZZLED WITH CREAMY HOLLANDAISE.

**SMOKED SALMON BENEDICT 14**

SMOKED SALMON, SAUTEED ONION, BREAD CRUMBS PAN SEARED TOPPED WITH POACHED EGG, HOLLANDAISE, ENGLISH MUFFIN, FRUIT CUP

**SOUTHERN FRIED CHICKEN BENEDICT\* 14**

CRISPY CHICKEN BREAST, ENGLISH MUFFIN, POACHED EGGS, HONEY JALAPEÑO HOLLANDAISE, SEASONAL FRUIT CUP

**BLUEBERRY PANCAKES 11**

FRESH BLUEBERRY COMPOTE, HOUSE PANCAKE MIX TOPPED WITH FRESH BLUEBERRY, BACON

**STRAWBERRY FRENCH TOAST 11**

TEXAS TOAST DIPPED IN CREAM ANGLAISE TOPPED WITH STRAWBERRY, WHIPPED CREAM, BACON

**VEGGIE OMELET\* 12**

BABY SPINACH, MUSHROOMS, CARAMELIZED ONIONS, TOMATOES, MOZZARELLA CHEESE, FRUIT CUP

**ELEVATION OMELET\* 15**

COUNTRY HAM, ANDOUILLE SAUSAGE, SAUTÉED PEPPERS AND ONIONS, AMERICAN CHEESE, HASHBROWNS

**DEEP SOUTH "BENNY" 14**

TWIN BUTTERMILK BISCUITS, SMOTHERED IN SAUSAGE GRAVY, TOPPED WITH SCRAMBLED EGGS AND BACON

## Brunch Sides

**2 BUTTER SEARED BISCUITS & HONEY 7****SAUSAGE (3)\* 5****BACON (3)\* 5****MIXED FRUIT 5****HASHBROWNS 5****STONE GRITS 4**

## Desserts

**DOUBLE CHOCOLATE BROWNIE 7**

WARM GHIRARDELLI CHOCOLATE BROWNIE , VANILLA ICE CREAM AND CARAMEL SYRUP

**NY COLOSSAL CHEESECAKE 9**

SERVED WITH WHIPPED CREAM AND SEASONAL BERRIES

**CRÈME BRÛLÉE 9**

RICH CUSTARD BASE WITH A LAYER OF HARDENED CARAMELIZED TURBINADO SUGAR

**OLD FASHION BREAD PUDDING 7**

TOPPED WITH CREAM ANGLAISE , WHIPPED CREAM AND FRESH BERRIES

**\$3 MARY'S & MIMOSAS**